

The Tudor Restaurant

DESSERTS

Winter Berry Eton Mess £8.50
Fresh Mint *GF*

Trio Raspberry Panna Cotta £8.50
Raspberry Sorbet, Raspberry Coulis

Chocolate Truffle Mousse Torte £8.50
Vanilla Ice Cream

Traditional Lemon Posset £8.50
Shortbread Biscuits

Trio of Sorbet | Ice Cream £7.50

Cheese Board £12.50
Creamy Winsalde, Sussex Charmer,
Goodweald Smoked & Brighton Blue.
With a Selection of Crackers, Grapes & Chutney

DESSERT COCKTAILS

Espresso Martini £14.00
Espresso, Coffee Liqueur & Vodka

Negroni £14.00
Gin, Sweet Vermouth & Campari

Tiramisu Cocktail £14.00
*Baileys, Vodka & Lady Finger
Biscuit*

Bakewell Martini £14.00
*Disaronno, Cherry Brandy Liqueur,
Cherry Puree, Lemon Juice & Gomme
Syrup*

Please let us know if you have any allergies or dietary requirements. As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens. We include a discretionary 12.5% service charge on the bill for easy tipping and 100% of any tips go directly to our restaurant teams.

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free